



## Position Description

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**Job Title:** Kitchen Staff – Seasonal Dishwasher

**Reports to:** Guest Services Manager

**Department:** Guest Services

**Overall Function:** Provide food preparation and dining services to enhance client's experience.

## Summary of Responsibilities

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1. Perform food service delivery and cleanup services, such as plating food, set up dining areas, replenish food, beverage and silverware, bus tables/buffet and wash dishes as necessary.
2. Clean and maintain kitchen and dining areas according to Health Dept. codes.
3. Observe, calculate and record all required information for Health Dept. and organizational logs. Report irregularities to Guest Services Manager.
4. Empty trash and recycling from kitchen and dining hall at end of shift.
5. Maintain cleaning and kitchen equipment in good order. Report issues to Guest Services manager.
6. Provide on-call emergency service when necessary.

## Requirements:

- Employee must work a flexible schedule.
- Employee must lift 50 pounds.
- Employee must walk for over 6 hours a day in an outdoor environment in all types of weather and walk on uneven ground.

## Qualifications:

- Ability to read, understand and work from written instructions.
- Detail, multi-task and service oriented performer with excellent communication skills.
- Visual, physical, and auditory ability to identify and respond to environmental, food service and other hazards related to hospitality services.